

JOB DESCRIPTION

TITLE Fine Dining Junior Sous Chef DEPARTMENT Food & Beverage

RESPONSIBLE TO

Executive Head Chef Sous Chefs

MAIN PURPOSE OF JOB

Responsibility for all food storing, preparation, production, cooking and service to the fine dining restaurant. To assist with brasserie, conference, banqueting and private dining if required. To assist and deputise for the Sous Chefs as required

DUTIES & RESPONSIBILITIES

- In conjunction with the Executive Head Chef, to ensure the consistent smooth running of food production areas within the designated areas, especially fine dining.
- > To ensure effective control of stock purchasing, receipt, storage, preparation and service with regard to quality, quantity and safety in accordance with the Executive Head Chef.
- > To ensure, through constant supervision, that all food production areas are operating to the required standards throughout the designated opening hours.
- Maintaining a high level of food quality and production with the aim of exceeding our members and guests expectations.
- Assisting the Executive Head Chef in ensuring that the food operations are controlled in a manner which reaches the desired cost of sales and in liaison with the Food and Beverage Manager maximising potential and optimising resources.
- > To ensure that all complaints, suggestions or enquiries by guests are dealt with in accordance with the Executive Head Chef.
- ➤ Compilation of fine dining men's in accordance with the Executive Head Chef.
- Ensuring the security of all foods, chemicals and equipment by maintaining procedures laid down by the Executive Head Chef and Crown Golf's Health and Safety Policy.
- > To ensure that at all times cleanliness, food safety and all other Health and Safety matters are adhered to so as not to breach any legislative points within the Food Safety Act 1990 or the Health and Safety at Work Act.
- Monitoring the performance of all kitchen staff and dealing with any shortfalls immediately. Any unresolved issues to be reported to the Executive Head Chef.
- In the absence of the Executive Head Chef or sous chef's, to pay attention to current rota's ensuring that adequate staff are scheduled to work according to the business demands with consideration being given to peak or off peak periods, trends patterns and strengths and weaknesses of individual staff. Payroll costs should be monitored and staffing levels should always reflect the levels of business accordingly.
- As and when required give support, guidance and any appropriate training to members of the kitchen staff. External training requirements should be discussed with the Head Chef and the Food and Beverage Manager.
- > Report any disciplinary matters to the Executive Head Chef and Food and Beverage Manager.
- To foster a good team spirit at all times.
- To undertake all other duties commensurate with the post as and when directed by the Executive Head Chef

Please email your CV to Kerry Elliott with a covering message to: stmellion-pa@crown-golf.co.uk

Or by post to: Kerry Elliott, St Mellion International Resort, St Mellion, Cornwall, PL12 6SD